

RADIO
CALL SIGN

SPIRIT
2/12/2003

CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE	
		<u>MAIN GALLEY - POTWASH AREA</u>				
1	22	THE TEMPERATURE GAUGE FOR THE FINAL RINSE COMPARTMENT WAS NOT WORKING PROPERLY. (193°F TESTED, 188°F REGISTERED)				It has been corrected and gauge was replaced.
2	22	THE CENTER THREE PRE-RINSE NOZZLES WERE CLOGGED.				Has been corrected during inspection.
3	20	THE OUTSIDE OF THE LARGE ALUMINUM COOKING POTS WAS DIFFICULT TO CLEAN.				Sanding of outside surface will be required in dry dock operation. Added to Dry Dock Repair List.
4	20	THE FUNNEL TYPE STRAINER WAS DIFFICULT TO CLEAN.				Corrected – Replaced
		<u>MAIN GALLEY - DISHWASH AREA</u>				
5	26*	THERE WAS ONE DISHWASH RACK THAT WAS SOILED WITH A FOOD RESIDUE.				It was corrected during the inspection. Galley personnel were retrained and made more aware.
		<u>PROVISIONS - VEGETABLE FREEZER</u>				
6	19	THERE WERE 12 TO 15 BOXES OF COOKIE DOUGH IN, WHICH THE BOXES WERE TOTALLY SOAKED. THESE BOXES WERE WET TO THE TOUCH.				It was corrected during the inspection. The boxes were discarded.
		<u>PROVISION - VEGETABLE FREEZER</u>				
7	19	THERE WAS OTHER FOOD ITEMS THAT HAD A NOTICEABLE WATER BUILD UP ON THE FOOD CONTAINERS.				Air Curtain installed. Loading procedures revised
		<u>CREW GALLEY - TOILET ROOM</u>				
8	30	COVERED WASTE RECEPTACLES WERE NOT PROVIDED IN THE TOILET ROOMS.				New garbage bins with the pedal release lid are provided.
		<u>MAIN GALLEY - TOILET ROOMS</u>				
9	30	COVERED WASTE RECEPTACLES WERE NOT PROVIDED IN THE TOILET ROOMS.				New garbage bins with the pedal release lid are provided.
		<u>POTABLE WATER / SWIMMING POOLS & SPAS</u>				
10	*****	THE RECORD KEEPING FOR THESE AREAS WAS OUTSTANDING.				
		<u>LIDO - GENERAL</u>				
11	16*	THE COFFEE CREAMERS IN THIS AREA WERE NOT MARKED OR OTHERWISE IDENTIFIED TO INDICATE THE TIME 4 HOURS AFTER THEY WERE REMOVED FROM TEMPERATURE CONTROL. THERE IS A LOG OF WHEN THEY WERE REMOVED FROM				A procedure was revised and training of the crew is conducted. The time control labels will be provided for each coffee creamer pan.

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE	
		REFRIGERATION BUT THE CONTAINER WAS NOT LABELED TO INDICATE WHEN IT NEEDS TO BE DISCARDED. THIS IS REQUIRED BECAUSE THIS PRODUCT IS MADE AVAILABLE THROUGHOUT THE DAY.				
		<u>LIDO / DESSERT COUNTER</u>				
12	20	THE DRAINS FOR THE UPPER LEVEL OF THE COLD DISPLAY CABINET HAD COVERS THAT WERE NOT EASY REMOVE.				It will be evaluated, discussed and added to Dry Dock Repair List.
13	26*	THE AREA UNDER THE DRAIN COVERS OF THE UPPER LEVEL OF THE COLD DISPLAY CABINET WAS SOILED WITH FOOD RESIDUE.				Corrected during inspection.
		<u>LIDO / DELI COUNTER</u>				
14	21	THE POWER CORD TO THE HOT DISPLAY UNIT WAS LYING ON THE COUNTER MAKING THE AREA DIFFICULT TO CLEAN.				It was corrected immediately.
15	27	THE COUNTER UNDER THE HOT DISPLAY UNIT WAS SOILED WITH FOOD RESIDUE.				Corrected during inspection and cleaning procedures have been enforced as well as training of the crewmembers.
		<u>LIDO DISHWASH AREA</u>				
16	24*	THE FINAL RINSE TEMPERATURE OF THE CONVEYOR DISHWASHING MACHINE WAS MEASURED AT 158° F. WHILE THERE WERE DISHES TO BE WASHED THE UNIT WAS NOT IN ACTIVE USE AT THE TIME. THE TEMPERATURE LOG INDICATED THAT THE TEMPERATURE WAS 164°F EARLIER IN THE MORNING DURING ACTIVE USE.				It was corrected during inspection and all logs were revised accordingly.
		<u>LIDO / ORIENTAL COUNTER</u>				
17	28	THE SOAP DISPENSER AND THE PAPER TOWEL DISPENSER FOR THE HANDWASH STATION WAS LOCATED ABOVE THE UTILITY SINK. THIS SINK WAS USED TO RINSE THE STIR-FRY PAN BETWEEN USES. THIS PROVIDED FOR THE POTENTIAL TO CONTAMINATE THE PAN WITH HAND SOAP.				It will be evaluated due dry dock operation. In mean time pans will not be rinse using that sink.
		<u>CORRECTIVE ACTION STATEMENT</u>				
18	***** *	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: CARNIVAL SPIRIT - CAS -				

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE	
		02/12/2003.				